

TASTING NOTES

JUNMAI DAIGINJO

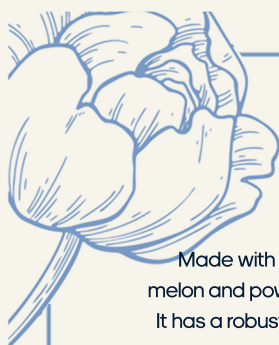
Made with locally grown Miyamanishiki rice polished down to 49% – Moon Bloom's Daiginjo has a sweet melon and powdery nose – think boxed cake mix and rice powder with hints of juicy fruit and pea shoot stems. It has a robust patate – it will sit on the tongue and lips, and lovingly linger. When swirling in the glass, one can visually detect legs (sugar).

The flavor profile of this sake is that of Horchata (rice milk + cinnamon) and soft-ball sugar (light stage of cooking caramel).

ETORKI CHEESE is a great match because it lets the sake shine with all that it has to offer. The sake highlights the sweet fattiness that is so wonderful about sheep's milk cheese. Interestingly, the sake makes this cheese have the slightly granular texture, when usually Etorki is described as ultra smooth. Perhaps this is because the texture of the sake was even smoother than Etorki's texture!

SENSORY NOTES: Sip sake. Nibble on cheese. This pairing creates an almost dulce de leche flavor profile to be enjoyed slowly.

MOONBLOOM SAKE



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